

ii) from 0.1 to 10.0 parts by weight of compounds having milk-like and creamy flavors or cream-like or caramel-like flavors (Group 2);

iii) from 0.03 to 6.0 parts by weight of compounds having fruity and flowery flavors (Group 3);

iv) from 0.01 to 15.0 parts by weight of compounds having strong flavors, blue mold flavors and rind flavors (Group 4);

v) from 0.003 to 15.0 parts by weight of compounds having fatty flavors (Group 5);

vi) from 0 to 0.05 parts by weight of compounds having animal flavors (Group 6);

vii) from 0.0003 to 0.6 parts by weight of compounds having roasted flavors and cocoa-like flavors and also smoky flavors (Group 7);

viii) from 0.00005 to 0.1 parts by weight of compounds having vegetable-like flavors (Group 8);

ix) from 0 to 0.1 parts by weight of compounds having mushroom-like flavors or soft-cheese-like flavors (Group 9);

premix B) non-volatile component contents comprising:

i) from 100 to 480 parts by weight of compounds having the taste impression salty (Group 10);

ii) from 50 to 550 parts by weight of compounds having the taste impression sour (Group 11);

iii) from 5 to 200 parts by weight of compounds having astringent, bitter notes (Group 12);

iv) from 0 to 100 parts by weight of compounds having the taste impression sweet (Group 13); and

v) from 0 to 140 parts by weight of compounds having a glutamate-like taste impression (umami) (Group 14).